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THESE INSTRUCTIONS ARE VALID ONLY FOR THE DESTINATION COUNTRIES WHOSE IDENTIFYING SYMBOLS ARE INCLUDED ON THE COVER OF THIS MANUAL.



INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

1. INSTRUCTIONS FOR USE



THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. THIS MANUAL CONSTITUTES AN INTEGRAL PART OF THE APPLIANCE. IT SHOULD BE KEPT INTACT AND AT HAND FOR THE APPLIANCE'S ENTIRE LIFE CYCLE.
IT IS IMPORTANT TO CAREFULLY READ THIS MANUAL AND ALL THE INSTRUCTIONS CONTAINED HEREIN BEFORE USING THE APPLIANCE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL AND COMPLY WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS SPECIFIED FOR DOMESTIC USE, AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE IS MANUFACTURED IN ORDER TO PERFORM THE FOLLOWING FUNCTIONS: COOKING FOOD; IT IS CONSIDERED UNSUITABLE FOR ANY OTHER USE.
THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR USES OTHER THAN THOSE INDICATED.



IF THE APPLIANCE IS INSTALLED ON BOATS OR IN CARAVANS, DO NOT USE IT AS A ROOM HEATER.



NEVER USE THIS APPLIANCE TO HEAT YOUR ENVIRONMENT.



THIS APPLIANCE IS MARKED FOR IDENTIFICATION PURPOSES IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT - WEEE).
THIS DIRECTIVE STATES THAT THE REGULATIONS FOR THE COLLECTION AND RECYLING OF DISCARDED APPLIANCES ARE VALID WITHIN THE EUROPEAN UNION.



BEFORE OPERATING THE APPLIANCE, IT IS MANDATORY TO REMOVE ALL PROTECTIVE FILM.



SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



DO NOT USE STEEL SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACE.
USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR A MICROFIBRE CLOTH.







DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING PROCESSES WHERE FATS OR OILS COULD BE RELEASED.
FATS AND OILS MAY CATCH FIRE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **O** (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE



NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB PAN STANDS.



NEVER USE PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.

2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING.
DO NOT REMOVE THIS PLATE ON THE CASING FOR ANY REASON.
BEFORE CONNECTING THE DEVICE, MAKE SURE THAT IT HAS BEEN REGULATED FOR THE TYPE OF GAS THAT WILL FEED IT, CHECKING THE LABEL UNDER THE CASING.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.



IT IS OBLIGATORY FOR ALL ELECTRICAL EQUIPMENT TO BE EARTHED ACCORDING TO THE METHODS LAID DOWN BY SAFETY REGULATIONS.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



DURING USE THE APPLIANCE BECOMES VERY HOT. MAKE SURE YOU DO NOT TOUCH THE HEATING ELEMENTS.



THIS APPLIANCE MAY NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS RESPONSIBLE FOR THEIR SAFETY.

General instructions

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DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.



DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.



DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.



DO NOT MODIFY THIS APPLIANCE.



DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.



The manufacturer cannot be held liable for damage to persons or things caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL RESPONSIBILITY

3.1 Our environmental responsibility



Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that at the end of the useful life of the product, it must be collected separately from other refuse. Therefore, at the end of the product's working life, the user must deliver it to the appropriate differentiated collection centres for electrical and electronic waste, or deliver it back to the retailer when purchasing an equivalent product, on a one-for-one basis. Adequate differentiated collection for the subsequent forwarding of the decommissioned product to recycling, processing and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health, and promotes recycling of the appliance's constituent materials. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental responsibility

Our products packing is made of non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

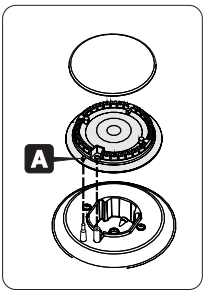
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power grid, removing it along with the plug.

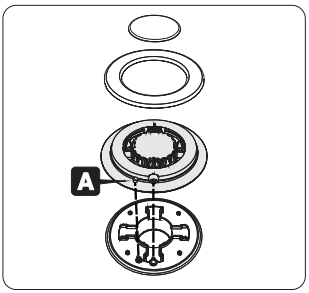
4. USING THE HOB

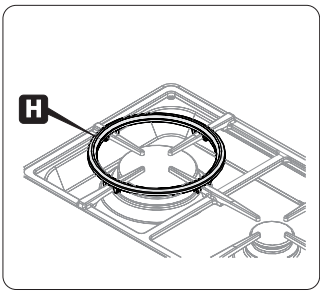
4.1 Lighting the hob burners

Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.

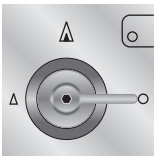
To prevent damage to the work top, the hob comes complete with a raised pan stand **H**. This must be placed under pans with a diameter bigger than those indicated in the table in paragraph "4.3 Pan diameters". In any case, pans with a diameter greater than 28 cm must be used solely on the central burner.
The pan stand **H** can also be used with woks.







The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electrical ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol ⚠, until the burner lights.



On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.
Wait a few moments and repeat the operation keeping the knob pressed for longer. This is not necessary on burners that are not equipped with a thermocouple.
Once the burner is lit, the flame can be adjusted as required.
Always check that the control knobs are in the **O** (off) position when you finish using the hob.

If the burners should go out accidentally, after about 20 seconds a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. Turn off the control knob and wait at least 1 minute before trying to re-light the burner.

4.2 Practical tips for using the burners





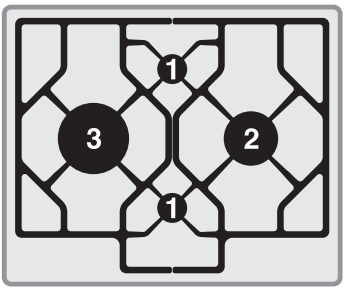
For better burner efficiency and to minimise gas consumption, use pans with a flat, smooth base and a lid that have a suitable size for the burner, thus preventing the flames reaching the sides of the pan (see paragraph “4.3 Pan Diameter”). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over.

To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob.

Take the greatest care when using fats or oils since they may catch fire if overheated.

4.3 Pan diameters

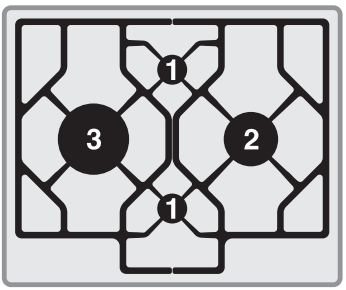




HOB BURNER	Ø min. and max. (in cm)
1 Auxiliary	12-16
2 Rapid	18-24
3 Ultra-rapid	22-26

4.3.1 Pan diameters with raised pan stand





HOB BURNER	Ø min. and max. (in cm)
1 Auxiliary	16-26
2 Rapid	24-28
3 Ultra-rapid	26-34

5. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.



NEVER USE A STEAM JET FOR CLEANING THE APPLIANCE.

5.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

5.1.1 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

5.1.2 Food stains or residues



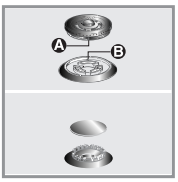
Never use metallic sponges or sharp scrapers as they will damage the surface.

Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.

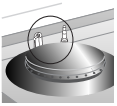
Rinse thoroughly and dry with a soft cloth or chamois leather.



5.2 Cleaning the cooking hob parts



For easier cleaning the pan stands, burner caps, flame spreader crowns and burners can all be removed; wash them with warm water and a non-abrasive detergent making sure to remove any encrustation, then wait until they are **completely dry**. Replace the burner caps on their corresponding crowns, making sure that the slots **A** are centred with the pins **B** on the burners.



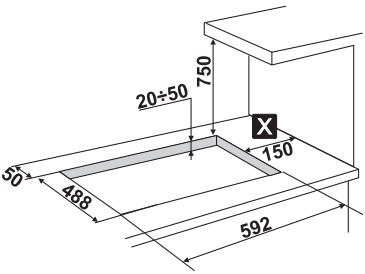
For correct operation, the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

6. POSITION NEAR THE COUNTER TOP

The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

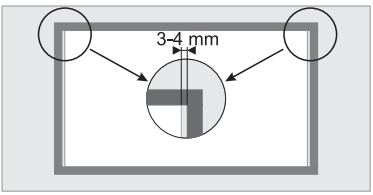
6.1 Fixing to a support structure model with traditional casing (fig. 1)

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear edge. This appliance can be mounted against walls higher than the work surface on condition that a distance of "**X**" be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating. Make sure that there is a minimum of **750 mm** between the hob and any shelf that may be installed directly above it.



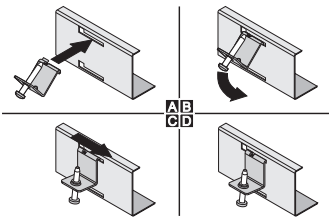
1)

Carefully position the supplied insulating seal on the outer edge of the hole on the top hob, as indicated in figure 2. Try and make it stick to the whole surface by applying light hand pressure. The front and back sides of the seal must be touching the hole.

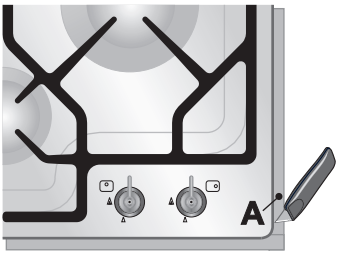


2)

Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets (Fig. 3) to fix the hob to the support structure, in order to obtain the complete flatness.
Trim any excess trimming from border A with care (Fig.4). The quotes in figure 2 are references for the hole on the inside of the trimming. The small brackets in figure 3 are only positioned after having mounted the hob.



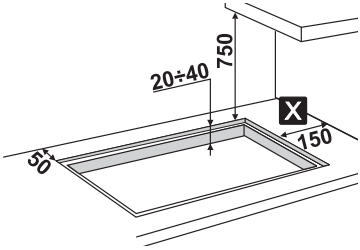
3)



4)

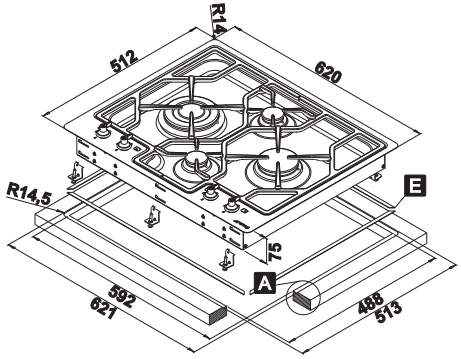
6.2 Fixing to the electric model support structure

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of 50 mm from the rear edge.
The lower part of the casing must be fully accessible after the appliance has been installed. This appliance can be mounted against walls higher than the work surface on condition that a distance of "X" be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

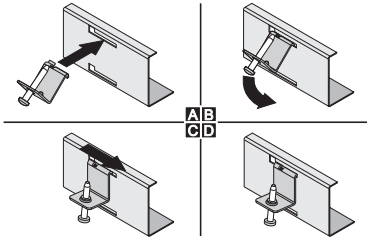


1)

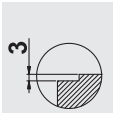
Make sure that there is a minimum of 750 mm between the hob ring flames and any shelves placed directly above them (Fig. 1). Furthermore, this kind of appliance needs a milling on the hob top of 3 mm in depth; the measurements are indicated in figure 4 (detail A of figure 2).
Before positioning the hob, the supplied adhesive sponge “E” should be spread out flat over the milling surface (fig. 2). Carry out this operation by supporting the hob on the isolating seal and using screws and clamping brackets (Fig. 3 sequence) to fix the hob to the support structure, in order to obtain the complete flatness. The small brackets in figure 3 are only positioned after having mounted the hob.



2)



3)

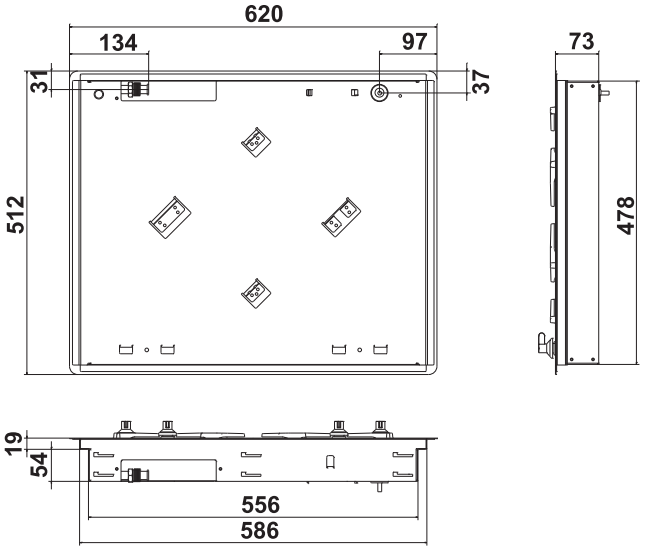


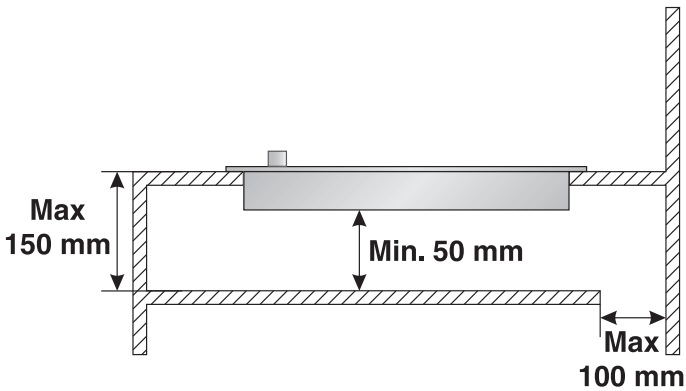
4)

If laminated surfaces are used, it is advisable to spread a layer of anti-infiltration “primer” across the milled surface.

Important: Other types of installation are possible if supervised by the manufacturer!

Obstructions: location of gas and electric connectors (measured in mm).





IMPORTANT: if the appliance is mounted on a unit, make sure that a separating shelf is installed, as shown in the figure.
However, if the appliance is on an oven installed under the hob, there is no need to install a separating shelf.
If installed on top of an oven, the latter must be equipped with a cooling fan.

6.3 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. Do not remove this plate for any reason.



The plug at the end of the supply cable and the wall socket must be of the same type and must conform to the applicable legislation on electrical installations. Make sure that the supply line is suitably earthed.



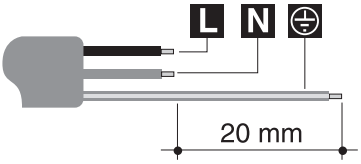
Fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm in an easily accessible position close to the hob.



Avoid the use of adapters and shunts.



If the power cable is replaced, the cross-section of wires in the new cable must be no less than 0.75 mm2 (3 x 0.75 cable), remembering that the end for connection to the appliance must have a longer earth wire (yellow/green)



, longer by at least 20 mm. Only use a H05V2V2-F or similar resistance cable to the maximum temperature of 90°C. Its replacement must be carried out be a specialised technician who must carry out the network connection following the diagram below.

L = brown
N - blue
⏚ = yellow/green



The manufacturer cannot be held liable for damage to persons or things caused by non-observance of the above directions or by interference with any part of the appliance.

6.4 Ventilation in the premises.



The room containing the appliance should have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow needed for the regular combustion of gas and the necessary air change in the room itself. The air vents, protected by grills, must be the right size to comply with current regulations and positioned so that no part of them is obstructed, not even partially.
The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

6.5 Extraction of the combustion products

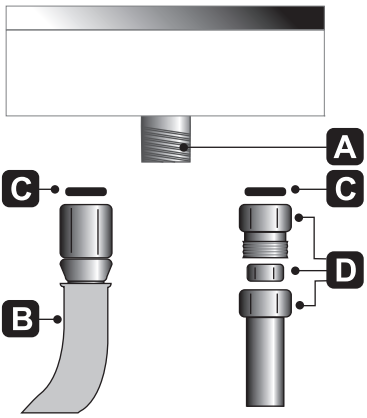


Combustion products must be extracted by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity.

6.6 Gas connection

Connection to the gas supply network can be made using a rigid copper hose or a flexible steel hose with a continuous wall and in compliance with the guidelines established by the applicable standard.
Once the operation is complete, check the hose fittings for leaks using a soapy solution; never use a flame.
The hob is preset for natural gas G20 (2H) at a pressure of 20 mbar. To set it up for supply using other types of gas, see “3. ADAPTATION TO DIFFERENT TYPES OF GAS”. The gas inlet connection is threaded ½” external gas (ISO 228-1).

Connection with a rigid copper hose: The connection to the gas supply network must be made in such a way that it does not cause stresses of any type on the appliance.
The connection can be made using the adapter unit **D** with double cone, always inserting gasket **C** (provided) in between.
Connection with a flexible steel hose: Use only continuous wall stainless steel hoses that comply with current legislation, making sure to always insert the supplied gasket **C** between the connection **A** and the flexible hose **B**.





Installation with the flexible hose must be carried out so that the length of the piping does not exceed 2 metres when fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

6.7 Connection to liquid gas



Use a pressure regulator and make the connection on the gas cylinder following the guidelines set out in the regulations in force.
Make sure that the supply pressure complies with the values indicated in the table shown in the paragraph "7.2 Burner and nozzle characteristics table”.

7. ADAPTATION TO DIFFERENT TYPES OF GAS

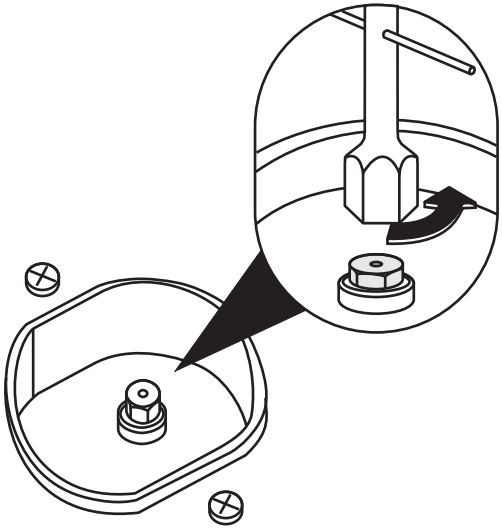
Before carrying out the following operations, disconnect the appliance from the power supply.

The appliance is preset for natural gas G20 (2H) at a pressure of 20 mbar. In the case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described in the following paragraphs.

7.1 Replacement of the cooking hob nozzles

1 Extract the pan racks and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket spanner;
3 Proceed with the replacement of the burner nozzles according to the gas to be used (see paragraph “7.2 Burner and nozzle characteristics table”);
4 Replace the burners in the correct position.

The nozzles for using city gas (G110 – 8 mbar) are available from authorised service centres.

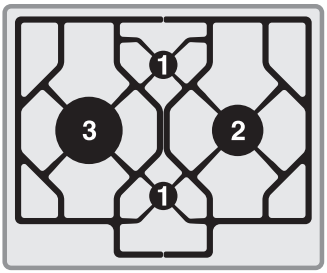


7.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass mm 1/100	Rated capacity (W)	Rated g/h G30	Rated g/h G31
Auxiliary (1)	1.05	50	28	400	76	75
Rapid (2)	2.50	79	42	800	182	179
Ultra-rapid (3)	3.90	100	63	1600	284	279

Burner	Rated heating capacity (kW)	Natural gas – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.05	72	400
Rapid (2)	2.50	108	800
Ultra-rapid (3)	3.90	135	1600

7.3 Arrangement of the burners on the cooking hob



HOB

1 Auxiliary
2 Rapid
3 Ultra-rapid

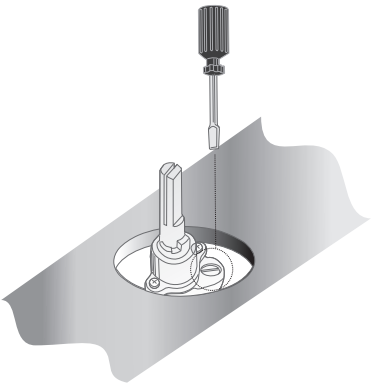
8. FINAL OPERATIONS

After making the adjustments described above, reassemble the appliance by following in reverse the instructions reported in paragraph "7.1 Replacement of the cooking hob nozzles".

After adjustment with a gas other than the preset one, replace the label on the casing of the appliance with the label corresponding to the new gas. This label can be obtained from the nearest Authorised Service Centre.

8.1 Adjusting the minimum for town and natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw inside or next to the tap rod (depending on the model) until the correct minimum flame is achieved.
Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



8.2 Adjusting the minimum setting for liquid gas

To adjust the minimum setting with liquid gas, you must tighten the screw inside or next to the tap rod (depending on the model) fully in a clockwise direction.
The diameters of the by-passes for the individual burners are given in the paragraph “7.2 Burner and nozzle characteristics tables".

8.3 Lubrication of gas taps



Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This procedure must be carried out by a specialised technician**.